

# 味っ子

6

ミスター  
味っ子 6

寺沢大介

講談社  
370

寺沢大介



食事するときは、いつも勢が立って  
いるシェフ気取なのだけ!

寺沢大介の、ダイナミックメニュー!

味皇料理会GPコンテストの難関を、つぎ  
つぎと突破した陣一は、ついに決勝戦へと駒  
を進めた! そこで対決する最大の宿敵とは  
いったい!? シーフードカレーに冷やし中華、  
ピザバイにオムレツと、腕によりをかけた第  
六巻、よォく味わつてお読みください!

Egg: Pefeat Kazuma

# 三ツ味子



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## Chapter 45 Who will be Eliminated?





TASTING  
WILL SOON  
BEGIN!

THE 20TH  
ALCOO CUISINE  
GROUP  
GRAND POKK  
CONTEST'S



PLEASE  
BRING IN  
THE FIRST  
POK!

NOW, THE  
TASTING  
WILL BEGIN!



THE REMAINING  
THREE CONTESTANTS  
WILL  
BE ABLE TO  
ADVANCE TO  
THE SECOND  
ROUND!

THE JUDGES  
WILL VOTE FOR  
THE LEAST  
TASTY DISH, AND  
THE CONTESTANT  
THAT MADE THE  
POK WILL BE  
ELIMINATED!



THE JUDGING  
WILL BE DONE BY  
THREE FIVE  
JURORS THAT  
ARE SELECTED  
FROM THE  
GENERAL PUBLIC!

THE THEME  
OF THE POK  
IS SEAFOOD-  
COURSE!



KIMEDAI  
COCONUT  
CURRY!!



THE JUMP IN  
CURRY OF  
FRENCH CLASSIC  
COCONUT  
AND CURRY  
FISH!!

FIRST IS THE  
ALICE CURRY  
AND THE  
SECOND  
DERIVATIVE.



TO THINK HE  
WOULD PUT  
THE ENTIRE  
FISH INTO THE  
CURRY... HOW  
BRAVE!!

HE ONLY  
USED KIMEDAI  
AS THE  
MAIN INGREDIENT!!



IT'S NOT  
THE MAIN  
INGREDIENT  
KIMEDAI

FISH!!



WELL THEN,  
I SHALL  
HAVE SOME





COCONUT MILK!

THIS IS



IT WON'T HAVE THIS BODY IF ONLY SPICES WERE USED.

HOW HAS THE RICE FLAVOR ADDED?



BUT THE BODY OF THE RICE...

AND



FO-FO



I'VE NEVER HEARD OF ANYONE ADDING SOMETHING LIKE THAT INTO CURRY!

HEY, HE LIKED COCONUT MILK.



IT GAVE THE RICE A RICH BODY AND FLAVOR!

COCONUT MILK WAS ADDED INTO THE CURRY BODY!



IS FULL AND SWEET.

THE SLICE SAUCE FROM SPINACH AND CARROTS GAVE AOR SASSINESS!



IT'S THE IDEAL RICE FOR CURRY!

THE RICE WAS COOKED SLIGHTLY HARD.



ABOVE ALL, THE LUXURIOUS KINEMATH IS ESPECIALLY AWAKENING!

EVERY DETAIL OF THE CURRY WAS MADE VERY CAREFULLY!



WOAH! THIS IS REALLY SPECTACULAR!

AWA-IZAW!



THE ORIGINAL DRESSING IS ESPECIALLY GOOD!

THE SALAD IS FLAVORFUL AND DELICIOUS!





SHELLFISH  
CURRY WITH  
BUTTERED  
RICE, HUH...



SHYNE  
KAGAKI'S  
CURRY?

NEXT UP  
IS THE  
CHANGING  
DEFENSE  
MEAT.



FINALLY,  
WE'VE  
FOUND  
THE  
REAL  
SHELLFISH  
CURRY!



ASMR, HANAGORI,  
MUSSELS, SCALLOPS.  
IT LOOKS REALLY  
FUN AND EXTREMELY  
SEAFOOD-  
CURRY-LIKE!

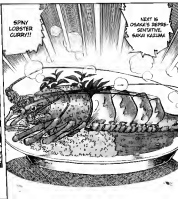
OH...  
THAT'S A  
LOT OF  
SHELL-  
FISH!



THE MARCH  
OF FLAVORS  
THAT FILL MY  
MOUTH IS  
VERY FUN!

IT'S FILLED  
WITH A  
VARIETY OF  
DIFFERENT  
SHELLFISH.









YOU CAN BE  
SATISFIED  
JUST BY  
EATING THIS  
LOBSTER!



THIS LUNAR HAS  
BROUGHT THE  
MOST OUT OF THE  
LOBSTER'S FRESH  
AND JUICY LUNAR.



THIS  
IS...  
REALLY



THIS  
...IT



HOW  
ABOUT  
THE  
TASTE  
...IT



THIS FLAVOR  
HAS ADDED ON  
TO THE DEAR  
SEA EXTRACT,  
AND CREATED  
THIS SPECTACULAR  
FLAVOR!!

SOME-  
THING IS  
HIDDEN  
IN THE  
SPICES



JUST  
WHAT  
IS THIS  
...IT



I HAVEN'T  
TASTED ANYTHING  
LIKE THIS IN A  
CURRY HOUSE

THIS IS  
AWA-  
ZAKI!!



MELTING THE  
BRAIN INSIDE  
THE ROCK  
TO TAKE  
OUT THE  
EXTRACT OF  
THE BRAIN.



RIGHT?



IT'S  
GOOD!



ONLY  
GREAT  
WAS  
USED  
AS A  
GREAT  
TASTE.



RIGHT  
IN THE  
ROCK.













HE PUT  
TURBAN  
SHELL FEET  
INTO THE  
RISOTTO

THESE  
ARE  
TURBAN  
SHELL  
FEET!



A  
TURBAN  
SHELL  
FEET

THIS  
IS...



BUT YOU CAN'T  
SEE THE  
TURBAN SHELLS  
BEING USED  
ANYWHERE ON  
THE DISH!



HE USED  
TURBAN  
SHELLS  
FEET



HEFT  
IS THE  
DISH



OOO...



TO BOND THE  
SEAFOOD'S BODY  
AND LINGER OUT  
SUCH CREATIVITY

TO THINK  
THAT HE  
WASNT USE  
TURBAN  
SHELL  
FEET



I SEE... NOW THAT  
I THINK ABOUT IT,  
THE SOUP IS  
PRETTY DARKLY  
COLORED.

PRETTY



HE  
WASNT  
FEET



I DIDNT  
EXPECT  
ANYTHING  
SPECIAL  
IN THIS!

THE OUTSIDE  
IS JUST  
PLAIN BOLD  
CURRY,



THE SQUID'S GRIM BROTH SOAKS THROUGH THE RICE...



RICE IS SOAKED IN THE SQUID, AND IN THE RICE IS MORE SQUID!



LAST



THERE ARE NOODLE TENTACLES!













AND  
AFTERWARD  
KODOKU!



SAKAI  
KAZUMA.



THE CONTESTANTS WERE  
GIVEN THE FIRST ROUND AND



THE OTHER  
THREE SAID  
SOMETHING  
OTHER THAN THE  
HIGH BUREAU  
TO BRING OUT  
THE IRONY IN THE  
ROAD.

COMPARED TO  
THAT, YOUNG-KUN  
USED TURBID  
SHALL'S FEET.  
KAZUMA-KUN  
USED THE LOB-  
STER'S BRAIL,  
AND KURUMAKA  
USED COCONUT  
MILK.



HEY BUSHIDO  
OLD MAN, WHAT'S  
THE THEME FOR  
THE NEXT ROUND?

DOES IT  
GET THE  
SECOND ROUND?



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CALLED  
CHINESE  
NOODLES!

THE THEME  
FOR THE  
SECOND  
ROUND IS



# SAIKO SCANS

WWW.SAIKOSCANS.ML

JOINT WITH

OVERLOAD

TRANSLATOR : IGIG

SCANS

TYPESETTER AND PR : TIKAS92, CATWEAX

CLEAN/REDRAW : SCAVVYKID

